

## 40920 and 40921—Continued.

origin is uncertain, but its affinities seem to lie with the common *manga* group; hence the Cubans call it *manga mamey*. It is considered by many to be superior in flavor to *mango Chino*, but does not seem to be shipped to Havana in such quantities, possibly because there are fewer trees of this type in the Quinta. Like *Chino*, however, it is a true seedling type, polyembryonic, and apparently maintains the type characteristics when grown from seed. In general form it is broadly cordate, very short (just about as broad as long), slightly compressed laterally, the base flattened and very slightly oblique, the apex with a suggestion of a beak. In weight it averages 8 to 12 ounces. The stem is inserted in a shallow, narrow, almost regular cavity. The surface is smooth, greenish orange-yellow to orange-yellow in color, blushed around the base with reddish salmon. The dots are large and conspicuous, a distinguishing feature of the type, as frequently with other members of the *mango* group. The skin is thick and very tough, the flesh bright yellow-orange, meaty, moderately juicy, with very little aroma. The flavor is acid, pleasant, fairly spicy; fiber not very objectionable except around the ventral edge of seed, where it is long and fine. The seed is long, rather thick, with two to five embryos in the specimens examined, and an exceedingly hard, woody endocarp. In season this type agrees with *Chino*, being early to midseason in ripening. While somewhat more fibrous than the best Indian varieties grown in Florida, it is far above the average Cuban seedling in quality and freedom from fiber, and is here considered a very choice mango. The trees appear to be productive. For trial in southern Florida." (*Popenoe*.)

40921. "(Cienfuegos, Cuba, July 13, 1915.) *Mango Chino*. This is one of the largest and best seedling types in Cuba. As far as known it is found only in the Quinta Aviles, near Cienfuegos, where there are a number of old and large trees from which the Havana market, as well as local markets, are supplied. In Havana single fruits of this type bring 20 to 40 cents each. There appears to be very little difference among the fruits from the various trees of this type grown in the Quinta Aviles. As the trees are all seedlings, this constancy of the type characteristics proves that *Chino* is not merely a seedling variety, but a type which will doubtless reproduce its distinguishing characteristics when grown from seed. In general form *Chino* is broadly cordate, plump, usually somewhat oblique at the base and rounded at the apex. It weighs 10 to 16 ounces. The stem is inserted in a shallow, somewhat irregular, cavity. The surface is smooth, greenish yellow to dull cream yellow in color, overspread or blushed around the base with carmine. The skin is very thick and tough, making the fruit an excellent shipper. The flesh is deep yellow in color, orange-yellow toward the seed, of very firm and meaty texture, juicy, and with a very faint but pleasant aroma. The fiber is more abundant than in our best India varieties, but much less so than in the average Cuban seedling; it is long at the ventral edge of the seed, but comparatively short elsewhere. The flavor is rich, spicy, and very pleasant, the seed oval, rather thin and not objectionably large. It usually contains four to six embryos. *Chino* is rather early in season, and the trees seem to be productive. The origin of this type is not known; the man who planted the trees is now dead, and the caretaker